

CHEESE AND CHARCUTERIE

← CHOOSE 3 \$19 CHOOSE 5 \$27 →

CHARCUTERIE

STAGBERRY SALAME, SMOKING GOOSE, USA

Elk + a little pork for texture with dried blueberries macerated under New Day craft's dry mead

PALACIOS CHORIZO DULCE, MILD CHORIZO, SPAIN

Delicious pork sausage is seasoned with sweet smoked paprika - Pimentón de la Vera dulce. All natural

FRA'MANI SOPPRESSATA, USA

Coarsely ground and seasoned with clove, sea salt, pepper and white wine.

DODGE CITY SALAME, SMOKING GOOSE, USA

pork salame with fennel pollen and pink peppercorns

ANGEL'S SALUMI AND TRUFFLES, LONZINO, USA

** Berkshire pork loin with black truffles **

PÂTÉ DE CAMPAGNE WITH BLACK PEPPER, USA

Country style pâté flavored with black pepper.

JAMON SERRANO, REDONDO IGLESIAS, SPAIN

Redondo Iglesias is an example of Serrano at its best. Aged for over 18 months, this ham has a delicious complex flavor.

PROSCIUTTO COTTO, SAN DANIELE, ITALY

This prosciutto cotto, or "cooked ham," is bright pink in color and lighter in flavor than its crudo cousin.

FRA' MANI SALAME TOSCANO, USA

A full-flavored Tuscan-style pork salami seasoned with red wine, black pepper, and garlic with slightly more pronounced salt to enhance the flavor of cheese and other fare.

BERNINA BRESAOLA, URUGUAY

Air dried beef from the "Alpine" region of Uruguay. Sprinkled with natural spices, pepper, laurel, cinnamon, cloves and garlic for a couple of weeks. Unmistakable softness, smell and taste.

CHEESE

* MANCHEGO CURADO, LA MANCHA, SPAIN

Organic raw sheep's milk Manchego from La Mancha. Rich and full bodied with incredible flavor. Unpasteurized

ROUGE CREAMERY OREGON BLUE, USA

Fruity, with moderate "blue" flavor and a hint of sweet forest honey. It has a rich, creamy texture and a savory-sweet finish.

BEEMSTER GOUDA, NETHERLANDS

Dense cow's milk cheese with intense flavors of butterscotch, smoky caramel and toasted almonds. Pasteurized

MONOCACY ASH, CHERRY GLEN FARM, MD

Soft-ripened goat cheese, mild, creamy tang. Pasteurized.

* ORGANIC ENGLISH EXTRA MATURE CHEDDAR, UK

Organic, free range cow's milk cheddar from the heart of the cheddar region in England. Distinct, bold and delicious. Unpasteurized

ST. STEPHEN FOUR FAT FOWLS TRIPLE CREAM, NY, USA

Buttery and milky overtones, smooth, silky interior made from all natural jersey cow's milk and fresh jersey cream. Soft, bloomy rind adds an earthy flavor with nutty undertones. Pasteurized

DÉLICE DE BOURGOGNE, BURGUNDY, FRANCE

Full fat cow's milk with crème fraîche mixed to create an incredibly delicious soft cheese with a rich flavor and a smooth, melt-in-the-mouth texture. Pasteurized

* UNPASTEURIZED CHEESE

ADD ONS

TRUFFLE HONEY, ROASTED GARLIC, MIXED OLIVES, OR MARCONA ALMONDS ... 4.5 EACH

DESSERT

ACME PIE COMPANY PIE OF THE DAY ... 9

add a scoop of vanilla ice cream \$3